EVENT MENUS

EVENTS & CATERING
at Hilton Garden Inn Clifton Park
By Mazzone Hospitality
A Gracious 5 Hour Sit Down Dinner Reception

Prosecco Greeting Station or Toast
Five Butler Passed Hors d’Oeuvres
Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items
One Appetizer or Salad
Two Entrées or One Entrée Pairing, Plus One Vegetarian Selection
Wedding Cake, Coffee and Tea Service

**Butler Passed Hors d’Oeuvres**
Select Five:
- Smoked Bacon and Sweet Corn Mini Frittata
- Petite Philly Cheesecake, Local Cheddar, Peppers and Onions
- Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze
- Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream
- Roasted Apple and Brie Crostini
- Slow Cooked Short Rib and Bing Cherry Pot Pie
- Feta and Spinach Spanakopita
- Loaded Mini Potato Skins, Scallion, Cheddar, Sour Cream
- Duck Spring Roll, Soy Peanut Sauce
- Franks and Sauerkraut Pastry, Spicy Mustard
- Tomato Bisque with Grilled Cheese Stick Shooter

**Chilled Stationary Display**
- Olives with Red Pepper Flakes, Aromatic Herbs
- Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita
- Artisan Farmhouse Cheeses, Crackers, Flatbreads
- House Made Guacamole, Pico de Gallo, Sour Cream
- Spinach and Artichoke Dip, Garlic Toasts

**Hot Stationary Items**
Select Two:
- Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze
- Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs
- Chardonnay Cheese Fondue, House Made Baguette
- Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips
- Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese
- Pork Potstickers, Ponzu Dipping Sauce
- Parmesan Truffle Chicken Bites, Blue Cheese Dip
- Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream
**APPETIZERS & SALADS**
Please Select One Appetizer or Salad

**ORECCHIETTE PASTA**
Broccoli Rabe, Tomato, Garlic, Fresh Mozzarella, Red Pepper Flake

**RIGATONI**
Slow Cooked Chicken Sherry Sauce, Grana Padano, Garlic Crumbs

**BRAISED BONELESS SHORT RIBS**
Creamy Wild Mushroom Ricotta, Polenta, Roasted Root Vegetable, Pan Herbed Gravy

**CRAB AND CORN CHOWDER**
Crab Dumpling, Chive Crème Fraîche

**BUTTERNUT SQUASH BISQUE**
Toasted Pumpkin Seeds

**RICOTTA AND MOZZARELLA CHEESE RAVIOLI**
Basil, Grape Tomato Fondue, Pecorino Crumbs

**POTATO AND LEEK SOUP**
Applewood Smoked Bacon, Frizzled Leeks

**FIELD GREENS**
Carrots, Cucumbers, Grape Tomatoes, Red Onion, White Balsamic Vinaigrette

**CLASSIC CAESAR**
Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

**WEDGE**
Iceberg, Tomato, Applewood Smoked Bacon, Red Onion, Blue Cheese Dressing

**GREEK**
Romaine Hearts, Thick Slice Tomato, Feta, Kalamata Olive, Red Onion, Cucumber, Lemon-Oregano Vinaigrette

**KALE CAESAR**
Lacinato Kale, Buckwheat, Traditional Creamy Dressing, Cracked Black Pepper,
Garlic Focaccia Croutons, Shaved Parmesan, Creamy Dressing

**HOUSE**
Mixed Greens, Tomatoes, Cucumbers, Black Olives, Garlic Croutons,
White Balsamic Vinaigrette

**CITRUS**
Baby Greens, Pink Grapefruit, Toasted Almonds, Shaved Red Onion, Ricotta Salata,
Prosecco Vinaigrette
ENRÉES

Please select Two Entrées or One Entrée Pairing, Plus One Vegetarian Entrée

CHICKEN SCALLOPINI
Egg Battered Breast, Mini Potato Ravioli, Chive Butter, Caramelized Leeks, Thyme Glazed Carrots, Lemon Velouté

SALMON WITH FENNEL
Pan Seared, Fennel Herbed Crema, Corn Pudding, Sweet Potato, Red Onion, Scallion Hash

KETTLE CHIP CRUSTED HADDOCK
Chardonnay Butter Sauce, Napa Cabbage and Smoked Bacon Slaw, Basmati Rice Pilaf

BRICK PRESSSED CHICKEN BREAST
Pan Crisped, Garlicky Broccoli Rabe, Potato Purée, Rosemary-Lemon Pan Jus

PRIME RIB OF BEEF
Slow Roasted, Pan Jus, Thyme Brown Butter Smashed Potatoes, Olive Oil Crisped Root Vegetables

PORK LOIN WITH APPLES
Green Apple and Cherry Stuffing, Butter Poached Parsnips, Whipped Sweet Potatoes, Cider-Cipollini Onion Glaze

SLICED NEW YORK SIRLOIN
Rosemary and Garlic Lacquered, Grilled Zucchini, Oven Blistered Tomatoes, Roasted Fingerlings, Mushroom Demi Glace

SEAFOOD STUFFED SOLE
Crab and Shrimp Stuffed, Five Grain Pilaf, Lemon-Parsley Gremolata, Chardonnay Butter Sauce

CHICKEN MARSALA
Sautéed Scallopini, Cremini Mushrooms, Shallots, Charred Asparagus, Creamy Parmesan Polenta, Sweet Marsala Wine Sauce

SLOW COOKED BONELESS SHORT RIB
Cauliflower-Potato Purée, Thyme Glazed Carrot Sticks, Chianti Braising Gravy

APPLE-CRANBERRY CHICKEN
Stuffed, Roasted Sweet Potatoes, Buttered Green Beans, Cedar Herbed Pan Jus

SHRIMP FRANÇAISE
Egg Battered, Sautéed, Toasted Garlic Spinach, Olive Oil Poached Grape Tomato Butter, Grilled Parmesan Polenta Cake, Chili Lemon Aioli

CHICKEN BREAST WITH MOZZARELLA
Layered with Speck Ham, Swiss Chard, Buttered Pecorino Ravioli, Tomato-Herbged Garlic Jus

ROASTED AND SLICED TENDERLOIN OF BEEF
Whipped Golden Potatoes, Haricots Verts, Shallot Cabernet Demi-Glace
ENTRÉE PAIRINGS

SIRLOIN OF BEEF AND LEMON-PARMESAN CRUMBED SHRIMP
Roasted and Sliced, Wilted Swiss Chard, Shiitake Mushroom, Pommes Lyonnaise, Bordelaise, Lemon Velouté

BRICK PRESSED CHICKEN AND POTATO CRUSTED SALMON
Roasted Garlic Whipped Potatoes, Charred Asparagus, Rosemary-Herb Pan Jus, Leek Chardonnay Velouté

VEGETARIAN, VEGAN, GLUTEN FREE ENTRÉES

FRIED CAULIFLOWER STEAK (VEGETARIAN)
Egg Battered, Capers Berries, Lemon Parsley Butter Sauce, Roasted Beets, Goat Cheese Whipped Potatoes

RICOTTA GNUDI (VEGETARIAN)
Pan Crisped, Wilted Escarole, Parmesan Crumbs

CRISPY EGGPLANT (VEGETARIAN)
Fresh Tomatoes, Garlic, Basil Purée, Mozzarella, Ricotta, Pecorino, Capellini Nest

RAVIOLI (VEGETARIAN)
Butternut Squash, Brown Butter and Sage Cream, Shaved Manchego

SOBA AND ZUCCHINI “NOODLES” (VEGAN & GLUTEN FREE)
Vegetable Broth, Roasted Shiitake Mushrooms, Spinach, Grape Tomatoes
THE PERFECT PAIR
An Upbeat 3 ½ Hour Cocktail Style Reception

Five Butler Passed Hors d’Oeuvres (Served for 1 hour)
Prosecco Greeting Station
Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items (Served for 2½ hours)
Two Cocktail Gourmet Stations (Served for 1½ hours)
Wedding Cake, Coffee and Tea Service

BUTLER PASSED HORS D’OEUVRES
Select Five
Smoked Bacon and Sweet Corn Mini Frittata
Petite Philly Cheesecake, Local Cheddar, Peppers and Onions
Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze
Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream
Roasted Apple and Brie Crostini
Slow Cooked Short Rib and Bing Cherry Pot Pie
Feta and Spinach Spanakopita
Loaded Mini Potato Skins, Scallion, Cheddar, Sour Cream
Duck Spring Roll, Soy Peanut Sauce
Franks and Sauerkraut Pastry, Spicy Mustard
Tomato Bisque with Grilled Cheese Stick Shooter

CHILLED STATIONARY DISPLAY
Olives with Red Pepper Flakes, Aromatic Herbs
Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita
Artisan Farmhouse Cheeses, Crackers, Flatbreads
House Made Guacamole, Pico de Gallo, Sour Cream
Spinach and Artichoke Dip, Garlic Toasts

HOT STATIONARY ITEMS
Select Two
Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze
Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs
Chardonnay Cheese Fondue, House Made Baguette
Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips
Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese
Pork Potstickers, Ponzu Dipping Sauce
Parmesan Truffle Chicken Bites, Blue Cheese Dip
Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream
GOURMET COCKTAIL STATIONS
Select Two

POMMES FRITES
Crispy Shoestring, Sweet Potato & Eggplant Fries with Bleu Cheese Dip, Balsamic Onion Jam, Barbecue Sauce, Truffle Oil, Grated Pecorino, Bacon Cracklin’, Malt Vinegar, Cheese Fondue, Pan Gravy, Chicken and Red Bean Chili, Sour Cream, Ketchup

FRESH PASTA BAR / Chef Attended
Fresh Made Cavetelli and Rigatoni Prepared Buffet Side
Select One Sauce to Accompany Each Pasta:
  Slow Cooked Pork Ragout
  Vegetable Bolognese, Shaved Pecorino
  Roasted Tomato, Eggplant, Black Olives, and Slivered Garlicky Broth
  Shrimp, Light Tomato Basil Cream, Chopped Plum Tomatoes
  Chicken Sherry Cream Sauce

COMFORT FOOD CLASSICS
Mushroom and Thyme Meatloaf, Pan Gravy, Mashed Potatoes, Lobster Mac ’n Cheese,
Boneless Fried Chicken Sliders with Smokey BBQ Aioli and Coleslaw, Shoestring Fries with Gravy,
Cobb Salad, White Balsamic Vinaigrette, Creamy Ranch

TOP YOUR OWN RAVIOLI
Hot Herbed and Buttered Three Cheese Jumbo Ravioli
Select Two Sauces:
  Slow Cooked Pork with Pan Jus
  Tomato and Basil
  Lobster-Sherry Cream
  Roasted Garlic Crema
Toppings: Grated Pecorino, Ricotta, Butternut Squash, Sage Brown Butter, Basil Pesto, Leeks and Sweet Peas, Roasted Mushrooms, Cipollini Onion and Thyme, Parsley - Grana Padano Crumbs,
  Toasted Walnuts, Truffle Oil and Virgin Olive Oil
  Caesar Salad
  Chopped Romaine, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing,
  Italian Rolls, Butter

MEXICAN TAQUERIA
Street Tacos and Fajitas, Mole Chicken and Griddled Steak
Accompanied by: Guacamole, Sour Cream, Black Olives, Onions, Spicy Black Beans, Mexican Rice, Roasted Corn and Jack Cheese Quesadillas, Beef Empanadas, Pico de Gallo, Queso Fundido, Fried Tri-Colored Tortilla Chips
MAKE YOUR OWN BAJA TACOS AND WRAPS / Choose Two Proteins
Grilled Fajita Marinated Chicken
Slow Cooked Carnitas
Cumin and Lime Marinated Pan Seared Atlantic Cod
Grilled Tempeh with Blistered Peppers
Toppings Include: Cilantro, Southwest Slaw, Sliced Jalapeño, Shaved Queso Fresca, Chipotle Pico de Gallo, Black Bean & Roasted Corn Salsa, Tomato-Cucumber Salsa, Mexican Crema, Limes, Charred Onions, Flour and Corn Tortillas Accompanied by Spanish Rice

CARVING STATION / Chef Attended
Our Traditional Carving Station Includes Your Choice of Two Proteins:
Herb Crusted Roast New York Sirloin, Horseradish Cream, Shallot Demi Glace
Thyme & Mustard Rubbed Roast Pork, Apple Cider Gravy
Oven Roasted Turkey Breast, Pan Gravy
Pork Steamship Hot Ham, Dijon Mustard, Cranberry-Port Sauce
Herb Crusted Tenderloin of Beef, Angelo’s 677 Prime Steak Sauce, Gorgonzola Demi
Herb & Ground Mustard Rubbed Leg of Lamb, Minted Tomato Jam, Pan Jus

DIM SUM

SLIDERS / Chef Attended
Mini Angus Beef Burgers
Sweet Italian Sausage with Basil, Provolone Cheese and Pesto Aioli
Atlantic Battered Cod with Spicy Remoulade, Coleslaw
Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce

TUSCAN ANTIPASTO
Cured and Aged Salumi, Imported Italian Cheeses, Pan-Fried Rosemary Scented Olives, Tomato and Mozzarella Salad with Basil Pesto and Extra Virgin Olive Oil, Oven Roasted Cauliflower, Fried Capers, Balsamic Marinated Mushrooms, Calamari with Lemon Vinaigrette and Vegetables

Hot Selections / Select One
Arancini, Golden Filled Rice Balls, Parmesan Aioli
Eggplant Piccata, Tomato Butter Sauce
Broccoli and Ricotta Stromboli, Tomato Basil Sauce
Pancetta and Pecorino Fried Spaghetti Cake, Tomato Basil Sauce
Toasted Four Cheese Ravioli, Sweet Garlic Prosciutto Cream
WITH THIS RING
A Festive 5 Hour Buffet Dinner Reception

Five Butler Passed Hors d’Oeuvres
Chilled Stationary Display Plus Your Choice of Two Hot Stationary Items
Prosecco Greeting Station or Toast
One Salad Served Tableside
Buffet Including Three Entrées and Three Accompaniments
Wedding Cake, Coffee and Tea Service

BUTLER PASSED HORS D’OEUVRES
Select Five
Smoked Bacon and Sweet Corn Mini Frittata
Petite Philly Cheesecake, Local Cheddar, Peppers and Onions
Vietnamese Grilled Sesame Chicken Satay, Soy Ginger Glaze
Cheese and Potato Pillow, Cracked Pepper, Chive Sour Cream
Roasted Apple and Brie Crostini
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Feta and Spinach Spanakopita
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Duck Spring Roll, Soy Peanut Sauce
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CHILLED STATIONARY DISPLAY
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Oven Roasted Garlic Chickpea Hummus, Cumin Toasted Pita
Artisan Farmhouse Cheeses, Crackers, Flatbreads
House Made Guacamole, Pico de Gallo, Sour Cream
Spinach and Artichoke Dip, Garlic Toasts

HOT STATIONARY ITEMS
Select Two
Asian Beef, Stir Fried Vegetables, Bok Choy, Asian Glaze
Penne Pasta, Wild Mushrooms, Mascarpone Cream, Pecorino Crumbs
Chardonnay Cheese Fondue, House Made Baguette
Spicy Chicken, Scallion, Cilantro Fiesta, Flash Fried Tortilla Chips
Italian Style Meatballs with Tomato Basil Sauce, Grated Pecorino Cheese
Pork Potstickers, Ponzu Dipping Sauce
Parmesan Truffle Chicken Bites, Blue Cheese Dip
Mini Cheese and Potato Pierogies, Caramelized Onions, Brown Butter, Black Pepper, Sour Cream
SALADS
Select One to be Served Tableside

GREEK
Romaine, Kalamata Olives, Roasted Red Onion, Crumbles Feta, Lemon-Oregano Vinaigrette

CAESAR
Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino, Creamy Dressing

CITRUS
Bibb, Radicchio, Frisée, Pink Grapefruit, Toasted Pistachios, Slivered Red Onion, Ricotta Salata, Prosecco Vinaigrette

KALE CAESAR
Lacinato Kale, Buckwheat, Creamy Dressing, Cracked Black Pepper, Garlicky Focaccia Croutons, Shaved Pecorino

MIXED GREENS
Romaine, Cucumber, Carrots, Black Olives, Grape Tomatoes, Orange-Poppy Seed, White Balsamic Vinaigrette, Blue Cheese, Oil and Vinegar

SIGNATURE CHOPPED
Iceberg, Romaine, Avocado, Tomato, Cucumber, Red Onion, Blue Cheese, Fried Buttermilk Onion Rings, White Balsamic Vinaigrette

BUFFET ENTRÉES
Select Three

ORGANIC CHICKEN POT PIE / Biscuit Crust
LEMON-PECORINO SHRIMP / Grape Tomato Chardonnay Butter
RIGATONI / Slow Cooked Chicken Sherry Sauce, Grana Padano Garlic Crumbs
PENNE / Tomato Basil Sauce, Shaved Parmesan
CHICKEN PICCATA / Lemon Caper Sauce
ROASTED LOIN OF PORK / Green Apple and Dried Cherry Stuffing, Rosemary Pan Gravy
LOBSTER RAVIOLI / Vanilla Crema
MUSHROOM RAVIOLI /Oven Roasted Tomatoes, Mascarpone Cream, Pecorino Crumbs
GREEN PEPPERCORN BEEF TIPS / Red Wine Bordelaise, Buttered Egg Noodles
SLICED ROASTED TURKEY BREAST / Sage Dressing, Pan Gravy
BAKED HADDOCK / Lemon Herb Crumb Topping
BRAISED BONELESS SHORT RIBS / Chianti Braising Gravy
ROASTED SIRLOIN / Herbed and Garlic Crusted, Cabernet Demi-Glaze
EGGPLANT PICCATA / Tomato, Caper Butter Sauce
VEAL CUTLET MEDALLIONS / Whole Grain Mustard Sauce
EGGPLANT ROLLATINI / Melted Mozzarella, Ricotta, Basil Tomato Sauce
VEGAN ORANGE TERIYAKI “CHICKEN” & VEGETABLE STIR FRY / Over Rice Noodles (Non-GMO Soy Protein)
GRILLED SALMON / Lemon, Artichoke, Caper, Olive, Tomato Relish
ACCOMPANIMENTS
Select Three

STARCHES
Steamed New Potatoes, Fresh Herb Butter, Sea Salt
Creamy Smashed Yukon Potatoes
Basmati Rice Pilaf
Creamy Lemon Scented Couscous
Maple Whipped Sweet Potatoes
Potato and Cheese Ravioli, Green Onion, Black Pepper, Caramelized Onions
Sweet Potato, Red Onion, Scallion Hash

VEGETABLES
Wax Beans with Shiitake Mushrooms
Pan Crisped Pancetta Brussels Sprouts, Brown Butter
Broccoli and White Cheddar Au Gratin
Sautéed Zucchini and Yellow Squash
Roasted Root Vegetables
Jalapeño Creamed Corn
Grilled Vegetable Platter: Eggplant, Zucchini, Asparagus, Sweet Peppers, Purple Onion, Portobello Mushroom
Thyme Glazed Carrots
Roasted Butternut Squash, Cinnamon Brown Butter
Eggplant, Squashes, Tomato Sauté
PROSECCO BRUNCH

Events Beginning at Noon on Saturday & Sunday, Includes Four Hour Classic Open Bar

PROSECCO GREETING STATION

STATIONARY DISPLAY / Select Three
- Sliced Fruit and Berries, Raspberry Coulis
- Apricot Baked Brie, Sliced Baguettes
- Warm Spinach and Artichoke Dip, Crisp Toasts, Cumin Pita
- Mini Muffins, Assorted Pastries and Breakfast Breads, Whipped Butter
- Vanilla Yogurt and Fresh Berry Granola Shooters

SALADS / Select One
- Baby Green Salad, Pink Grapefruit, Toasted Almonds, Shaved Red Onions, Ricotta Salata, Prosecco Vinaigrette
- Strawberry Arugula Salad, Feta Cheese, Red Onions, Toasted Almonds, Balsamic Vinaigrette
- Baby Spinach Salad, Smoked Bacon, Grated Egg, Shaved Red Onion, Garlic Croutons, White Balsamic Vinaigrette

HOT SELECTIONS / Select One
- Chicken Française, Egg Battered Sautéed Chicken Breast, Lemon Thyme Velouté
- Chicken Milanese, Breaded, Melted Mozzarella, Arugula, Tomatoes, Red Onions, Balsamic Dressing
- Sage Roasted Turkey Breast, Cider Maple Pan Jus
- Baked Honey Bourbon Glazed Ham, with Dijon Mustard
- Maple Glazed Salmon with Sautéed Greens
- Pan Seared Salmon, Rainbow Chard, Chardonnay Butter Sauce

ACCOMPANIMENTS / Select Three
- Hand-Dipped Challah French Toast, Warm Maple Syrup
- Farm Fresh Scrambled Eggs, Chives and Cheddar
- Penne with Vodka Cream Sauce
- Applewood Smoked Bacon
- Breakfast Sausage
- Home Fried Potatoes, Sweet Onions
- Charred Asparagus, Lemon Oil
BEVERAGES
Our Signature Blend of Coffee, Decaffeinated, Assorted Teas, Assorted Juices, Infused Water

DESSERT
Wedding Cake

BRUNCH ENHANCEMENTS

CHEF ATTENDED OMELETTE STATION
Cracked & Whipped Eggs, Whole Eggs, Egg Whites with Assorted Fillings to Include:
   Ham, Bacon, Onion, Mushrooms, Broccoli, Spinach, Cheddar Cheese & Goat Cheese
   One Chef Fee per 40-50 guests applies

BELGIAN WAFFLE STATION
Light & Fluffy Waffles Made to Order
   Toppings: Warm Maple Syrup, Cinnamon Sugar, Fresh Berries, Chocolate Hazelnut Spread,
   Whipped Cream, Toasted Walnuts, Butter
   One Chef Fee per 40-50 guests applies

PANCAKE STATION
Choice of Classic, Blueberry or Chocolate Chip Pancakes
   Toppings: Whipped Cream, Candied Walnuts, Strawberries
   One Chef Fee per 40-50 guests applies

SMOKED SALMON DISPLAY
   with Plain and Vegetable Cream Cheese,
   Capers, Red Onion, Tomatoes, Pumpernickel Toasts

CARVING STATION / Choose One
   Herb Crusted New York Sirloin, Shallot Demi Glaze
   Thyme and Mustard Rubbed Pork Roast, Pan Gravy
   Grilled Lemon and Rosemary Chicken, Herbed Jus
   Oven Roasted Turkey Breast, Pan Gravy
   Ham Pork “Steamship” with Dijon Mustard and Cranberry-Port Sauce
   One Chef Fee per 40-50 guests applies

DELUXE BLOODY MARY BAR
   Titos Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle,
   Clam Juice, Celery Salt, Sweet Peppers, Bacon, Tabasco Sauce, Stuffed Olives, Lemons & Limes

BELLINI BRUNCH BAR
   A Delicious Combination of Chilled Prosecco & Fruit Puree (Apricot, Pear & Strawberry)
   Accompanied by Fresh Fruit Garnish
CONFECTION COLLECTION UPGRADES

CLASSIC
Cream Puffs, Éclairs, Chocolate Truffles, French Macaroons, Napoleon, Baklava, Cannoli, Palmier, Petite Cookies, and Miniature Tarts

ITALIAN DOLCE
Cannoli, Rainbow Cake, Pasticciotti, Sfogliatelle, Tiramisu, Cassata Shooters, Chocolate Dipped Butter Cookies, Biscotti, Rum Babas, Assorted Italian Cookies,

ALL AMERICAN
Petite Apple Crisps, Pumpkin Tarts, Chocolate Chip Cookies, Snickerdoodles, Frosted Brownie Bites, Lemon Bars, Whoopie Pies, Red Velvet and Boston Cream Pie Shooters, Mini Cheesecakes with Fruit Toppings

WHIMSICAL FINALE UPGRADES
Chef Attendant Fees May Apply

CRÈME BRÛLÉE STATION
Assorted Custards Brûléed for Guests. Select Three Varieties from the Following:
Classic Vanilla, Chocolate, Hazelnut Praline, Grand Marnier, Coffee, Vanilla, Chocolate Raspberry

DESSERT PANINI
Hazelnut and Raspberry
Cinnamon Swirl Bread, Nutella, Raspberry Purée, Raspberries, White Chocolate Chips, Confectioners Sugar
S’mores
Challah bread, Hershey’s Chocolate bars, Mini Marshmallows, Graham Cracker Paste

Apple Pie
Cinnamon Raisin Bread, Cinnamon Mascarpone, Brown Sugar, Caramelized Apples, Cinnamon Sugar

DESSERT FLAMBÉ
Select One: Banana’s Foster, Cherry Jubilee, Wild Berry Cassis
All Selections are Served in a Crisp Wafer Basket with Vanilla Ice Cream
GELATO & ICE CREAM CANDY SHOP
Classic Candy Collection to Include: Red and Black Licorice, Swedish Fish, Striped Candy Sticks, Gummy Worms, M&Ms, Peanut Butter Cups. Ice Cream Waffle Cones Scooped to order.
Select Two: Vanilla, Chocolate, Strawberry, Lemon Sorbet, Vanilla Bean Gelato, Pistachio Gelato, Mixed Berry Gelato
Toppings Include Whipped Cream, Sprinkles, Chopped Nuts, Cherries

CUPCAKE BAKE SHOP
Select Three Flavors
Chocolate Hazelnut Banana: Chocolate Cupcake, Hazelnut Custard, Chocolate Buttercream, Brûléed Bananas, Caramel Sauce
Caribbean: Vanilla Cupcake, Pineapple Cream, Dark Rum Buttercream, Roasted Pineapple
S’mores: Chocolate Cupcake, Fudge Icing, Honey Graham Crisp, Toasted Homemade Marshmallows
Strawberry Cheesecake: Cream Cheese Cupcake, Strawberry Compote, Cream Cheese Icing, Fresh Strawberry
Tiramisu: Vanilla Cupcake, Espresso and Marsala Syrup, Mascarpone Cream, Coffee Buttercream, Chocolate Coffee Bean

SWEET STREET MACAROONS AND WHOOPIE PIES
A Tower of Black Forest, Gingerbread, Red Velvet and Banana Cream Whoopie Pies. Coconut, Pistachio, Cappuccino, Lemon and Caramel French Macaroons

EUROPEAN WAFFLES AND GELATO
Crispy, Caramelized Belgian Style Waffle with Italian Vanilla Gelato
Toppings: Fresh Blueberries, Strawberries, Raspberries, Warm Cinnamon Apples, Whipped Cream, Chocolate Sauce, Raspberry Sauce, Toasted Walnuts

KABOBS!
Select Three of the Following
Strawberry Shortcake: Strawberries and Pound Cake Drizzled with White Chocolate
Donuts: Cinnamon Sugar and Powdered Sugar Donut Holes on a Skewer
Cream Puffs: Filled with Vanilla Pastry Cream and Dusted with Powdered Sugar
Peanut Butter Brownie: Chunks of Chocolate Brownie Layered with Petite Peanut Butter Cookies and Reese’s Peanut Butter Cups
Smore’s: Jumbo Marshmallows Dipped in Milk Chocolate and Covered with Graham Cracker Pieces
Banana Split: Bananas and Maraschino Cherries Dipped in Chocolate and Rolled in Chopped Nuts
French Macaroons: Colorful French Macaroons Served on a Skewer
Rice Krispies Treats: Chunks of Rice Krispie Treats Drizzled and Sprinkled with Assorted Toppings
Candy Kabobs: Assorted Soft Sweets Served on a Stick
Churros: Chunks of Churros Rolled in Cinnamon Sugar
Pretzel Bites: Salt Sprinkled Pretzel Pieces

WHIMSICAL FINALE UPGRADES CONTINUED
<table>
<thead>
<tr>
<th>LATE NIGHT NOSH UPGRADE STATIONS</th>
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<tbody>
<tr>
<td>Enjoy These End of Party Enhancements</td>
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<tr>
<td>GRILLED CHEESERIE</td>
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<tr>
<td>Short Rib with Caramelized Onion, Horseradish Cream, White Cheddar Cheese, Pan Onion Gravy Dipping Sauce</td>
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<td>American Cheese with Smoked Bacon</td>
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<td>Eggplant with Tomato, Basil Pesto, Asiago and Mozzarella Cheese</td>
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<tr>
<td>WOOD FIRED PIZZA OVEN</td>
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<tr>
<td>Authentic Hardwood Fired Pizza with Chef Inspired Toppings: Hardwood Smoked Bacon, Ricotta, Fresh Mozzarella, Basil, Roasted Garlic, Prosciutto, Broccoli Rabe, Italian Sweet Sausage, Grilled Chicken Breast, Tomato Sauce</td>
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<td>HOT DIGGITY DOGZ</td>
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<td>Premium All-Beef Dogs, Sweet Pickle Relish, Ketchup, Mayonnaise, Chopped Sweet Onions, Beef and Bean Chili, Coleslaw, Banana Peppers, Tomato, Cheese, Bacon Bits, Sweet Onion Sauce, Chimi Truck Sauce and Steamed New England Buns. Accompanied by Baked Beans and Shoestring Fries</td>
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<td>THE LATE NIGHT BREAKFAST DINER</td>
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<tr>
<td>Hash Brown Scallion &amp; Cheddar Casserole, Fried Egg - Manchego and Italian Sausage Patty Sandwich, Breakfast Burrito with Pico de Gallo, Sour Cream, Guacamole, French Toast Sticks with Warm Maple Syrup and Chocolate Dipping Sauce</td>
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<td>SWEET ‘N SUGAR DUSTED</td>
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<td>Zeppole, Glazed Ricotta Donut Holes and Cinnamon Churros, Caramel, Vanilla Buttercream Icing, Chocolate, Caramel and Strawberry Sauces, Powdered Sugar and Cinnamon Sugar</td>
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<tr>
<td>CAROLINE STREET</td>
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<tr>
<td>Cheese Pizzas, Chips and Salsa, Chicken and Cheese Doughboys, Buffalo Chicken Wings, Celery and Blue Cheese</td>
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<tr>
<td>SWEET MEMORY STATION</td>
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<tr>
<td>Choice of Two home style cookies: Chocolate Chip, Peanut Butter, Oatmeal Raisin or Sugar Coffee, Tea, Decaf, Hot Chocolate, Chilled Apple Cider</td>
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<tr>
<td>DESSERT PIZZA</td>
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<tr>
<td>Sweet Pizza Shells, Nutella, Fresh Raspberries, Chocolate Sauce, Marshmallows, Powdered Sugar</td>
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<tr>
<td>AUTUMN HARVEST</td>
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<tr>
<td>Apple Crisp with Vanilla Bean Ice Cream, Cinnamon Spiced Whipped Cream, Cinnamon Sugared Cider Donuts, Chilled Apple Cider, Pumpkin Cheesecake Squares</td>
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<tr>
<td>BURGERS &amp; FRIES</td>
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<tr>
<td>Angus Beef Slider, Classic Shoestring French Fries, Coleslaw Toppings: Lettuce, Tomatoes, Onion, Sweet Garlic Pickles, Ketchup, Mustard, Spicy Truck Sauce</td>
</tr>
</tbody>
</table>